

Fresh Pasta Class

A Hands-On Italian Cooking Experience

What's Included

- Hands-on fresh pasta dough from start to finish
- Shaping and cutting techniques
- Cooking and sauce pairing fundamentals
- Guided tasting of the finished dish
- Printed recipes + take-home knowledge
- Small-group instruction for personalized guidance

Why This Class

- This isn't a demonstration.
- It's not a shortcut recipe.
- It's a true foundation in fresh pasta—taught the way professionals learn it.
- 🍝 Limited seats available
- 🎫 Advance ticket purchase required

Meet the Chef

Andrea DiCarlo is a modern Italian chef whose teaching focuses on mastering fundamentals and balancing flavor: salt, fat, acid, sweetness, and umami.

With a deep respect for traditional technique and a clear, approachable style, he helps students understand why food works, not just how to cook it. Andrea's classes are designed to build confidence, instinct, and lasting skills in the kitchen



Class Details

Ticket Price: \$120 per person

Experience Length: 2 hours

Skill Level: Beginner-Intermediate

Class Size: Limited seating

SUNDAY FEB 8TH 2- 4PM

1628 LASKIN RD,
VIRGINIA BEACH, VA 23451
WWW.KITCHENBARN.SHOP
747-422-0888

Scan to Pay

